

# Chocolate truffles

To make about 10 truffles, you will need:  
100g (4oz) plain or white chocolate drops

25g (1oz) butter

25g (1oz) icing sugar

50g (2oz) plain cake, crumbled into fine crumbs

2 tablespoons of desiccated coconut

2 tablespoons of chocolate sugar strands

small paper cases

These truffles  
need to be eaten  
within five days.



Ask someone to help you lift the bowl.



1. Fill a large pan a quarter full of water and heat it until the water bubbles. Then, remove the pan from the heat.

2. Put the chocolate drops and the butter into a heatproof bowl. Wearing oven gloves, gently put the bowl in the pan.

3. Stir the chocolate and butter together until they have melted. Using oven gloves, lift the bowl out of the water.

Use a sieve.



4. Sift the icing sugar into the chocolate. Add the cake crumbs and stir everything until it is well mixed.

5. Leave the mixture to cool. Put the desiccated coconut onto one plate, and the chocolate strands onto another.

6. When the mixture is firm and thick, scoop up some with a teaspoon. Put the spoonful into the coconut or strands.

Roll the chocolate to make a ball.



7. Roll the spoonful of chocolate around until it is covered, then put it in a paper case. Make lots more truffles.

8. Put the truffles onto a large plate. Put the plate in the fridge for 30 minutes, or until the truffles are firm.

